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(54) Title: PRESSURE TREATING FOOD TO REDUCE SPOILAGE

(57) **Abstract:** The present invention broadly describes a method of pressure treating foods containing cultures, wherein the pressure treatments are performed under such conditions such that cultures survive while the growth of spoilage microflora is reduced, delayed, prevented or eliminated. Foods treated according to the invention include cultural dairy foods (such as yoghurts), fruit and vegetable juices and other dairy foods (such as cheese).